



Chuparrosa



For 10 years,
Hector & Elizabeth
have been bringing
their passion
of the culture and cuisine of
Mexico
to their community.
Currently, in Portland, Oregon.

Now you can share our passion
and experiences at your next event!

From cooking demos, or simple catering
to more complex events,
every event with Chuparrosa
is a food and culture experience.
We make every step easy
for you in various packages.



Cooking Demonstration

\$50 per guest

20 guest minimum
(price breaks after 30 guests)

Interactive Cooking Demo &
Meal

Package includes:

- <> compostable table ware
- <> salsa de molcajete
- <> choose demo from options
- <> 1 agua fresca
- <> add on mezcal tasting \$14/guest

Chuparrosa Catering Menu

cooking demos

VEGAN

<> squash with mole verde

<> seasonal vegetable mixiote (steamed in banana leaves with Mexican herbs)

<> tamales Oaxaquenos con rajas (grilled poblano chiles and caramelized onions)

VEGETARIAN

<> tamales Oaxaquenos with rajas and queso
(sauteed poblano chile with caramelized onions and cheese)

SEAFOOD

<> ceviche

CARNE

<> tamales Oaxaquenos with chicken and mole verde

<> lamb mixiote (lamb steamed in banana leaves with Mexican herbs)

<> mole verde with pork

*you can choose tamales either vegetarian or vegan AND meat for same price

*you can choose vegan mixiotes AND meat for same price





Add On Bar Service (Beer & Wine)

\$34 per guest
(3 drinks/guest)

20 guest minimum

Package includes:

- <> bartender for 3 hours
- <> compostable glass ware & napkins
- <> 2 beer (1 light 1 dark)
- <> 1 red wine 1 white wine
- <> bar snack
- <> 1 agua fresca





Add On Specialty Mezcal Cocktails

\$32 per guest
(2 cocktails/guest)

20 guest minimum

Package includes:

- <> bartender 2 hours
- <> compostable glass ware
& napkins
- <> choose 2 cocktails
- <> 1 agua fresca



Chuparroza

Catering Menu

cocktails & bar

SPECIALTY MEZCAL COCKTAILS

- <> Donaji: mezcal with fresh squeezed orange, hibiscus agua and lime with chile salt
- <> Jamaica: mezcal with hibiscus and lime with chile salt
- <> Tamarindo: mezcal with tamarind pulp with chile salt
- <> Jengibre: mezcal with fresh ginger and lime juice with chile salt

AGUA FRESCAS

- <> jamaica: hibiscus
- <> limonada: lime
- <> pepino y chia: cucumber and chia





Add On Wild Floral & Simple Decor

\$280

Package includes:

<> arrangements on bar,
buffet tables,
dining tables and bathroom
<> candles

*floral and decor varies
according to season
and availability





Mezcal Tasting & Botanas

\$50 per guest

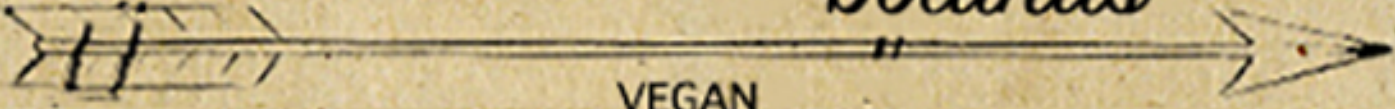
20 guest minimum
(price breaks after 30 guests)

Family Style/Buffer

Package includes:

- <> compostable table ware
- <> specialty mezcal tasting
 - <> salsa de molcajete
 - <> choose from 3 botanas
 - <> 1 agua fresca

Chuparrosa Catering Menu botanías



VEGAN

<> chalupa con mole verde: fried tortilla cup with green mole and squash

<> nopal (cactus) salad with radish on mini tostada

<> tamales Oaxaqueños with rajas

(sauteed poblano chile with caramelized onions)

VEGETARIAN

<> nopal relleno con queso oaxaca (cactus filled with Oaxaca cheese)

<> ate de guava con queso fresco (membrillo paste of Guava w/cheese)

<> tamales Oaxaqueños with rajas and queso

(sauteed poblano chile with caramelized onions and cheese)

<> esquites (grilled corn off the cob in broth w/queso fresco, chile, lime & ash)

SEAFOOD

<> ceviche: wild caught white fish marinated in lime on mini tostada

<> shrimp al mezcal with chipotle aioli on mini tostada

CARNE

<> mini chile en nogada (poblano chile stuffed w/meat and fruit w/goat cheese walnut sauce and pomegranite seeds)

<> cochinita pibil (yucatan style slow cooked pork in orange juice and chiles w/pickled onions on mini tostada)

<> tamales Oaxaqueños with chicken and mole verde

<> tostadas de tinga (stewed chicken with chiles, tomatos, garlic and currants)

POSTRE (DESSERT)

<> churros con mexican chocolate (gluten free)

<> strawberries with sweet cream

<> cocada (baked shredded coconut balls with chocolate)

